

KARAYA
LOBBY BAR

MENU

TO SHARE

Local Cheese [Ⓥ] 12

fried local cheese
guava sauce | roasted garlic sauce

Goat Cheese Croquettes [Ⓥ] 17

papaya candy chutney
rose infusion | lemon zest

Land or Sea Quesadilla

Chicken 19 | Shrimp 25
colby & pepper jack cheese | lemon sour cream
roasted green salsa | guacamole

DC Wings ^{ⓖⓕ} 19

flash-fried
tropical sweet heat mambo sauce

Crispy Fried Octopus ^{ⓖⓕ} 19

skillet-roasted corn | sweet pea purée
baby watercress salad

Catch-of-the-Day Ceviche 23

roasted sweet batata
local avocado & coconut arepas

Fennel & Lamb Meatballs 15

goat cheese
rosemary & cherry tomato marinara sauce
brioche toast | fresh basil

Roasted Cauliflower 17

goddess sauce | golden raisins
roasted macadamias
carnival cauliflower | smoked & charred onion

Spinach Hummus ^{Ⓥⓖ} 14

local roots chips | chia seed | watercress

Gluten-Free ^{ⓖⓕ} Vegetarian [Ⓥ] Vegan ^{Ⓥⓖ}



FLATBREADS

Funghi Porcini ⑤ 19

mushroom ragout | provolone cheese
roasted garlic sauce | baby arugula | truffle oil

Fig & Pigs 19

bacon | genoa salami | pepperoni
dried figs | provolone cheese
creamy white sauce | vincotto reduction

Buffalo Shrimp & Blue Cheese 26

grilled buffalo shrimp
roasted garlic sauce

Spicy BBQ Chicken 19

pepper jack cheese | homemade bbq sauce
grilled chicken | crispy onion



SOUP & SALADS

Heirloom Salad ⑤ 18

heirloom tomato | burrata | rocket & arugula pesto
focaccia croutons | vincotto reduction

Wedge Salad 16

baby iceberg lettuce | candied bacon
pickled onion | blue cheese dressing

Karaya Chop Salad 17

fresh iceberg | hard-boiled egg | cherry tomatoes
pepper jack cheese | crispy chickpeas
diced mango | goddess dressing

Add Salmon Fillet 20

Soup of the Day 11

fresh chef-inspired soup for today

Gluten-Free ⑥ **Vegetarian** ⑤ **Vegan** ⑥

Consuming raw or undercooked meat, poultry, eggs, shellfish or seafood may increase your risk of foodborne illness, especially if you suffer from certain medical conditions. Local taxes will be added to your bill. 18% gratuity applies for all parties of 6 people or more. 29326



MAIN DISHES

Local Herb Chicken ^{GF} 27

roasted chicken | sofrito chimichurri
sautéed spinach | fried cauliflower

Swordfish Steak ^{GF} 32

grilled 8oz fillet | spanish chistorra & chickpea stew
yuzu green salad

Grilled Pork Chop ^{GF} 28

pumpkin purée | roasted scallion
tamarind demi-glace | feta

Filet Mignon A Caballo 45

spicy & sweet plantain hash | fried egg
truffle | crispy onion

Vegan Ragout Pasta ^{VG} 25

pappardelle pasta | impossible meat
rosemary | cherry tomato | fresh basil

Chichaito Shrimp Pasta 29

pappardelle | roasted pumpkin | anise
liqueur | cream | cherry tomato | fresh basil

Fried Whole Red Snapper 45

local avocado | tostones de pana
garlic sofrito butter | roasted pumpkin
Whole Fish - Bone-In

Coconut Gandules Curry ^{GF} ^{VG} 18

cilantro basmati rice | coconut | pigeon peas
coriander | roasted brazil nuts

Karaya Burger 22

chopped 8oz beef | provolone cheese
onion marmalade | mushroom ragout
baby arugula | lemon mayo

Do the Impossible! Tell Your Server You Want
the Impossible Vegetarian Patty

🌙 **Ask Your Server for Our** 🌙
Local Special of the Week

SIDES

Roasted Pumpkin & Herb Feta 7 | House Salad 9

Truffle Cassava Sticks 9 | Fried Plantains 6

Chef's Cold Salad 7

Gluten-Free ^{GF} Vegetarian ^V Vegan ^{VG}

KARAYA

Means moon in the Taíno language.

COCKTAILS

“The 5961” 16

Three Stars Barrilito rum | orange bitters
chocolate bitters | brown sugar simple syrup

The Iconic 15

Tito's Handmade vodka | hibiscus
cinnamon | lemon juice

Yellow Jacket 15

Hendrick's gin | honey syrup | Madagascar vanilla
lemon juice | pineapple juice

El Daiquiri 15

Bacardí añejo cuatro | blackberry syrup | lime juice
sugar reduction

Number Seven 15

Jack Daniel's | unsweetened black tea | peach
honey water | lemon juice

Maestro Margarita 15

Hornitos reposado | Dos Hombres mezcal
Ancho Reyes chipotle liqueur
sugar reduction | lime juice

Princess of San Juan 15

Caramel | Kahlúa liqueur | Baileys
Absolut | café con leche
three coffee beans garnish

*Created by our bartender
Alexis Rodriguez*

Azucar 16

Maker's Mark | brown sugar spice
Angostura bitters

ZERO-PROOF

Azucar 14

Whiskey alternative | brown sugar
bitters

Aleli 13

Campari alternative | honey
pineapple | lemon

Dragonfly 14

Gin alternative | honey
pineapple | lemon

Sunset Vibes Happy Hour Daily

from 5:00 PM till 7:00 PM

Ask your Server for Selections

Gluten-Free (GF) Vegetarian (V) Vegan (VG)